

BLANCO BASIC LINE

Modern food servery with
built-in economy.

blancobasicline



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masterofchange



BLANCO BASIC LINE: The food servery system that allows complete freedom.

The BLANCO BASIC LINE follows a simple principle: **Perfect food presentation for every taste and budget.** The modern form and the modular function offer complete freedom – for every design, every ambience and every budget.

The BLANCO BASIC LINE focuses on the presentation. All food and beverages are hygienically and proactively put in the limelight – from an early bird breakfast to midnight snacks. Thanks to the large selection of colours and materials, the system can be quickly transformed and offers the ideal setting for every requirement: Whether it's a

motley kindergarten, a busy dining hall, a stylish company cafeteria, a futuristic buffet in a lifestyle hotel or a quaint dining room in a retirement home, you're well prepared for anything.

The BLANCO BASIC LINE offers modules for every task: **Hot buffets with or without heated underframe, cold buffets with contact cooling or convection cooling, plain buffets with or without placement niche.** All modules are available in 3 x or 4 x GN 1/1 format, with top BLANCO quality.





**BLANCO BASIC LINE. For the heart and mind.
For everyone who demands functionality and flexibility.**



Large rooms, small places, events, day to day use, in-line, against the wall, free-flow, indoor, outdoor – the new BLANCO BASIC LINE food servery system has an answer for every requirement because it always adjusts to your needs. Your stomach says yes, because the presentation is perfect and it makes you hungry. Your head says yes, because the system works economically anywhere and anytime.

Saving energy made simple.

We put a lot of energy into development, so that you can save energy during use.

Firstly: No stress when combining your modules, colours and materials. And if you change your mind, you can quickly retrofit or simply reconfigure.

Secondly: You save! Even the economically priced basic modules have intelligent, energy saving technology, for example with the hot buffet, the 1/1 GN Bain-Marie basins can be heated wet as well as dry. The basins and ceramic heated gantries are all individually connectable. Energy is only supplied where it's needed.

**Short planning time,
long lifetime.**

BLANCO BASIC LINE can be converted quickly and easily. This is where high quality and great flexibility meet. This also means that even with short planning times, you are assured of a solution that is reliable for the long term.



Left: BLANCO BASIC LINE W-3
Hot buffet with 3 Bain-Marie basins.

Right: BLANCO BASIC LINE SK-3
Cold buffet with actively cooled well.

Each with customer-side sneeze guard, fold-down tray slide and optional front panelling. Side faces come standard in stone-grey (RAL 7030).



versatile

**More leeway in the dining room:
One system, lots of colours, a thousand possibilities.**

The BLANCO BASIC LINE offers every possibility for an individual design. All modules can be easily adjusted for your needs and for every ambience. You can choose from 8 BASIC colours for the body. Additional RAL colours and matching front panels are available on request.

Guest and serving side front paneling are also available in the 8 BASIC colours as standard or with easy-care laminated sheet-material decor and elegant real wood veneer:

- Side faces and panels in a variety of colours.
- Front panelling in a variety of materials and colours.

If you have a special design idea, simply ask!

You can look forward to the versatility of the BLANCO BASIC LINE and individual service.

**Eight colours with a lot of taste.
For underframe and front panelling.**

Standard:

00 = stone-grey RAL 7030

Additional RAL colours available on request.

BASIC colours (for additional price):

01 = ocean blue BLANCO 5701

02 = oyster white RAL 1013

03 = pastel yellow RAL 1034

04 = leaf green BLANCO 6644

05 = ultramarine blue RAL 5002

06 = vanilla yellow NCS S0520

07 = traffic red RAL 3020





BLANCO BASIC LINE cold buffets. **For appetising freshness thanks to optimum cooling.**

With BLANCO BASIC LINE cold buffets, drinks stay cold and cooled food remains fresh for longer. The active contact cooling is especially suited for drinks. The powerful convection cooling is especially suited for food, has a high-quality finish and an electronic cooling point regulator.

BLANCO BASIC LINE cold buffets are available in 3x and 4x 1/1 GN module sizes.

The versatile advantages of the SK cold buffet with active contact cooling:

- Ideal for cooling drinks, temperature range +8°C to +15°C.
- Easy cleaning due to the seamlessly welded, deep-drawn well.
- Cooling well with incline for optimum condensation water draining.
- Suitable for filling with crushed ice.
- Perfect for freshly squeezed juices and fruits.
- Available on request with perforated plate shelves for cooling drinks.
- Available with optional large-area base bottom.

The versatile advantages of the cold buffet UK with convection cooling:

- Powerful convection cooling from +2°C to +15°C.
- Uniform cooling temperature via air shroud cooling.
- Also perfect for cooling sensitive food using high humidity.
- Comfort whilst cleaning due to the easy-to-remove inner well and folding evaporator.
- All around optimum hygienic conditions.



BASIC LINE SK-3 (guest side)
With active contact cooling.
With sneeze guard and tray slide.



BASIC LINE UK-4 (guest side)
With powerful convection cooling.
With sneeze guard, tray slide and optional front panelling.



twice as tasty

BLANCO BASIC LINE hot buffets.

For optimum temperature maintenance and a hot presentation.

BLANCO BASIC LINE hot buffets are equipped with separately controllable Bain-Marie basins. They enable food to be kept warm under ideal conditions and prevent the food from drying out or burning. The special features:

Ready to use quickly due to short heat-up time and economical thanks to low energy consumption.

BLANCO BASIC LINE hot buffets are available in two lengths, each with or without heated underframe in 3x and 4x 1/1 GN module sizes.

The versatile advantages:

- Top surface and heating shelf made of CNS 18/10 stainless steel (AISI 304).
- The basins can be heated separately wet or dry.
- Smooth work areas for optimum hygiene and cleaning.
- Individually switchable ceramic heated gantries (energy-saving).
- Customer-side sneeze guard made of ESG safety glass.
- Attractive food presentation with halogen spotlights (optional).
- Sneeze guard and fold-down tray slide also on serving side (optional).

Sturdy option:

The large-area base bottom.

The hot buffets without a heated underframe are available with the option of a base bottom that provides additional storage room and shelving possibilities. Insert, and done! For example, food transport containers like the BLANCOTHERM 420 for further stocking. It also enables direct serving without having to transfer food.



BLANCO BASIC LINE W-3 (serving side)

With large-area base bottom (optional), sneeze guard and tray slide on guest side. Shown with two positioned BLANCOTHERM 420.



BLANCO BASIC LINE WU-4 (serving side)

With heatable underframe, sneeze guard and tray slide on the guest side.



changeable

BLANCO BASIC LINE plain buffets. For universal use.

BLANCO BASIC LINE plain buffets are an ingenious addition to the hot and cold buffets. There's space here for anything to be kept at room temperature. The modular system allows flexible applications for everything possible and exceptional.

BLANCO BASIC LINE plain buffets are available in module sizes the same as 3 x and 4 x 1/1 GN. The refrigeration showcase is available in two different lengths and heights.

The versatile advantages:

- Universal use as a presentation area: For situating silverware, dishes, roll dispensers, automatic hot drink machines and cold drink dispensers.
- Also fully ready for use as a table for the till.
- As a cold buffet with convection showcase attachment: Ideal for the well arranged presentation of sandwiches, salads and desserts.
- With optional heatable or unheated sneeze guard construction.
- Available with optional large-area base bottom.

The plus:

The practical placement niche.

The plain buffet is also available in a design with placement niche and 230 V electrical outlets, so that you can, for example, set, plug in, and then directly serve from the top loader from the BLANCOTHERM range.

The buffets of the BLANCO BASIC LINE.

New versatility for limitless ideas.



BLANCO BASIC LINE N-3 (guest side)

With optional refrigeration showcase.
With customer-side tray slide.
With optional front panelling.



BLANCO BASIC LINE EN-3 (serving side)

With placement niche. With customer-side tray slide, sneeze guard construction (optional) and front panelling (optional). Shown with two positioned BLANCOTHERM 320.

**For large and small,
any occasion.**

**This is the solution for
any food servery task.**

BLANCO BASIC LINE always looks good, whether separate or in-line, against the wall or in the middle of the room. You'd like to convert the modules in a hurry or rearrange them for an event? No problem. Thanks to the minimal weight and four steering castors, you'll be mobile and have everything done in a jiffy.

BLANCO BASIC LINE can be combined and set up as desired:

- Separate or in-line and free-standing in a room, for food servery with service staff or for self-service from one side.
- Separate or in-line and free-standing in a room, for self-service from both sides.
- Positioned directly next to the wall for self-service from one side.

**Lots of accessories,
lots of options.**

The tray slides and side shelves can be selected for varying heights, depending on whether kids or "grown-ups" are being served.

Optional front panellings that can be used on both the guest side and the server side are also available. A host of other practical ideas can be found in our accessory range.



Up against the wall? No problem!

Operating elements are easy to reach even when a unit is positioned right up against the wall. The tray slide and sneeze guard are simply mounted in a different position.



The illustration serves as an example of individually designed panelling. Please contact a local advertising professional for this service.



major advantages

Versatile in its use, unique in its quality.

The BLANCO BASIC LINE offers quality from start to finish, i.e. from materials to design to workmanship. The details are where you'll find many of the major advantages of the new

buffets. Choose a system that's not only attractive at first glance, but under a microscope too.

BLANCO BASIC LINE is a clever solution with a long life.



Optimum hygiene

The smooth and easily accessible surfaces, with no unnecessary corners and edges, can be cleaned quickly and easily.



Perfect protection

Provides for optimum safety and protects against injury thanks to a sneeze guard made of ESG (single-pane safety glass).



Fold-down tray slide

Different tray slide versions are available for both adults and children.



Drain secured

The drain of the Bain-Marie basins features a safety drainage cock. Opening it inadvertently is not possible.



Save energy!

Individually operated heated gantries and individually heated Bain-Marie basins help save energy when serving hot food.



Safe handling

The switches and rotary knobs built in to the recessed and angled operating panel are easy to operate and are protected against bumps and impacts. They're easily accessible no matter what set-up.



Bright delight

The LV halogen spotlights in the heating shelf provide a pleasant, warm light and present the food tastily (optional).



Mobile and manoeuvrable

The stainless twin steering castors (two with locking brakes) are very attractive with their very smooth running and make for stable transport.

BLANCO BASIC LINE

Hot buffets / hot buffets with heatable underframe

You can request free information on BLANCO BASIC LINE and the entire BLANCO product range (please see reverse side for address).



Model	BASIC LINE W-3	BASIC LINE W-4	BASIC LINE WU-3	BASIC LINE WU-4
Design	Hot buffet, can be heated wet or dry	Hot buffet, can be heated wet or dry	Hot buffet, can be heated wet or dry, with heatable underframe	Hot buffet, can be heated wet or dry, with heatable underframe
Capacity	Top surface: 3 x GN 1/1-200	Top surface: 4 x GN 1/1-200	Top surface: 3 x GN 1/1-200 Underframe: 12 x GN 1/1-55	Top surface: 4 x GN 1/1-200 Underframe: 12 x GN 1/1-55
Equipment of basic module	<p>Heating shelf made of CNS with three individually operated ceramic heated gantries (250 W each)</p> <p>Customer-side sneeze guard made of ESG safety glass, pass-through height of 275 mm</p> <p>CNS top surface with three seamlessly welded-in Bain-Marie basins with central drainage cock</p> <p>Customer-side, fold-down tray slide made of CNS round tube (upper edge approx. 885 mm)</p> <p>Side faces and trim panels, powder-coated in "stone-grey" (RAL 7030)</p> <p>Four twin steering castors (dia. 75 mm), two of which have locking brakes</p>	<p>Heating shelf made of CNS with four individually operated ceramic heated gantries (250 W each)</p> <p>Customer-side sneeze guard made of ESG safety glass, pass-through height of 275 mm</p> <p>CNS top surface with four seamlessly welded-in Bain-Marie basins with central drainage cock</p> <p>Customer-side, fold-down tray slide made of CNS round tube (upper edge approx. 885 mm)</p> <p>Side faces and trim panels, powder-coated in "stone-grey" (RAL 7030)</p> <p>Four twin steering castors (dia. 75 mm), two of which have locking brakes</p>	<p>Heating shelf made of CNS with three individually operated ceramic heated gantries (250 W each)</p> <p>Customer-side sneeze guard made of ESG safety glass, pass-through height of 275 mm</p> <p>CNS top surface with three seamlessly welded-in Bain-Marie basins with central drainage cock</p> <p>Heatable underframe with two hinged doors</p> <p>Customer-side, fold-down tray slide made of CNS round tube (upper edge approx. 885 mm)</p> <p>Side faces and trim panels, powder-coated in "stone-grey" (RAL 7030)</p> <p>Four twin steering castors (dia. 75 mm), two of which have locking brakes</p>	<p>Heating shelf made of CNS with four individually operated ceramic heated gantries (250 W each)</p> <p>Customer-side sneeze guard made of ESG safety glass, pass-through height of 275 mm</p> <p>CNS top surface with four seamlessly welded-in Bain-Marie basins with central drainage cock</p> <p>Heatable underframe with two hinged doors</p> <p>Customer-side, fold-down tray slide made of CNS round tube (upper edge approx. 885 mm)</p> <p>Side faces and trim panels, powder-coated in "stone-grey" (RAL 7030)</p> <p>Four twin steering castors (dia. 75 mm), two of which have locking brakes</p>
Accessories/Options	See overview Page 14	See overview Page 14	See overview Page 14	See overview Page 14
Dimensions L x W x H approx. (mm)	1254 x 770 x 1305 mm Top surface height: 900 mm B= with folded-down tray slide (on one side)	1594 x 770 x 1305 mm Top surface height: 900 mm B= with folded-down tray slide (on one side)	1254 x 770 x 1305 mm Top surface height: 900 mm B= with folded-down tray slide (on one side)	1594 x 770 x 1305 mm Top surface height: 900 mm B= with folded-down tray slide (on one side)
Temp. range	Basins: +30 °C to +95 °C	Basins: +30 °C to +95 °C	Basins: +30 °C to +95 °C Underframe: +30 °C to +85 °C	Basins: +30 °C to +95 °C Underframe: +30 °C to +85 °C
Connected load	220-240 V / 1N PE / 16 A 50-60 Hz / 2.85 kW	400 V / 3N PE / 16 A 50-60 Hz / 3.8 kW	220-240 V / 1N PE / 16 A 50-60 Hz / 3.35 kW	400 V / 3N PE / 16 A 50-60 Hz / 4.3 kW
Material	<p>Stainless steel CNS 18/10 (AISI 304) with micro-polished surface</p> <p>Thin sheet galvanised on both sides (powder-coated)</p>	<p>Stainless steel CNS 18/10 (AISI 304) with micro-polished surface</p> <p>Thin sheet galvanised on both sides (powder-coated)</p>	<p>Stainless steel CNS 18/10 (AISI 304) with micro-polished surface</p> <p>Thin sheet galvanised on both sides (powder-coated)</p>	<p>Stainless steel CNS 18/10 (AISI 304) with micro-polished surface</p> <p>Thin sheet galvanised on both sides (powder-coated)</p>
Order No.	573 071	573 072	573 093	573 094

BLANCO BASIC LINE

Cold buffets with active, contact cooling / cold buffets with convection cooling

You can request free information on BLANCO BASIC LINE and the entire BLANCO product range (please see reverse side for address).



Model	BASIC LINE SK-3	BASIC LINE SK-4	BASIC LINE UK-3	BASIC LINE UK-4
Design	Cold buffet with active contact cooling	Cold buffet with active contact cooling	Cold buffet with active convection cooling	Cold buffet with active convection cooling
Capacity	3 x GN 1/1-150	4 x GN 1/1-150	3 x GN 1/1-200	4 x GN 1/1-200
Equipment of basic module	Lighting shelf made of CNS with one fluorescent tube	Lighting shelf made of CNS with one fluorescent tube	Lighting shelf made of CNS with one fluorescent tube	Lighting shelf made of CNS with one fluorescent tube
	Customer-side sneeze guard made of ESG safety glass, pass-through height of 275 mm	Customer-side sneeze guard made of ESG safety glass, pass-through height of 275 mm	Customer-side sneeze guard made of ESG safety glass, pass-through height of 275 mm	Customer-side sneeze guard made of ESG safety glass, pass-through height of 275 mm
	CNS top surface with one seamlessly welded-in, continuously deep-drawn, contact-cooled 3/1 GN cooling well with central drain	CNS top surface with one seamlessly welded-in, continuously deep-drawn, contact-cooled 4/1 GN cooling well with central drain	CNS top surface with one seamlessly welded-in GN 3/1 cooling well with air shroud convection cooling and central drain	CNS top surface with one seamlessly welded-in GN 4/1 cooling well with air shroud convection cooling and central drain
	Customer-side, fold-down tray slide made of CNS round tube (upper edge approx. 885 mm)	Customer-side, fold-down tray slide made of CNS round tube (upper edge approx. 885 mm)	Customer-side, fold-down tray slide made of CNS round tube (upper edge approx. 885 mm)	Customer-side, fold-down tray slide made of CNS round tube (upper edge approx. 885 mm)
	Side faces, well panelling and cooling unit compartment powder-coated in "stone-grey" (RAL 7030)	Side faces, well panelling and cooling unit compartment powder-coated in "stone-grey" (RAL 7030)	Side faces, well panelling and cooling unit compartment powder-coated in "stone-grey" (RAL 7030)	Side faces, well panelling and cooling unit compartment powder-coated in "stone-grey" (RAL 7030)
	Four twin steering castors (dia. 75 mm), two of which have locking brakes	Four twin steering castors (dia. 75 mm), two of which have locking brakes	Four twin steering castors (dia. 75 mm), two of which have locking brakes	Four twin steering castors (dia. 75 mm), two of which have locking brakes
Accessories/Options	See overview Page 14/15	See overview Page 14/15	See overview Page 14/15	See overview Page 14/15
Dimensions L x W x H approx. (mm)	1254 x 770 x 1305 mm Top surface height: 900 mm B= with folded-down tray slide (on one side)	1594 x 770 x 1305 mm Top surface height: 900 mm B= with folded-down tray slide (on one side)	1254 x 770 x 1305 mm Top surface height: 900 mm B= with folded-down tray slide (on one side)	1594 x 770 x 1305 mm Top surface height: 900 mm B= with folded-down tray slide (on one side)
Temp. range	+8 °C to +15 °C	+8 °C to +15 °C	+2 °C to +15 °C	+2 °C to +15 °C
Coolant	R 134a	R 134a	R 134a	R 134a
Connected load *	220-240 V / 1N PE / 16 A 50 Hz / 0.4 kW	220-240 V / 1N PE / 16 A 50 Hz / 0.5 kW	220-240 V / 1N PE / 16 A 50 Hz / 0.6 kW	220-240 V / 1N PE / 16 A 50 Hz / 0.6 kW
Material	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface
	Thin sheet galvanised on both sides (powder-coated)	Thin sheet galvanised on both sides (powder-coated)	Thin sheet galvanised on both sides (powder-coated)	Thin sheet galvanised on both sides (powder-coated)
Order No.	573 073	573 074	573 075	573 076

* The workplace-specific noise level of the unit is less than 70 dB(A).

BLANCO BASIC LINE

Plain buffets / plain buffets with placement niche



Model	BASIC LINE N-3	BASIC LINE N-4	BASIC LINE EN-3	BASIC LINE EN-4
Design	Plain buffet with smooth, continuous top surface	Plain buffet with smooth, continuous top surface	Plain buffet with lowered placement niche	Plain buffet with lowered placement niche
Capacity	Same as 3 x GN 1/1	Same as 4 x GN 1/1	Niche dim. LxWxH approx.: 1003 x 578 x 281 mm	Niche dim. LxWxH approx.: 1343 x 578 x 281 mm
Equipment of basic module	Without sneeze guard construction (optional, see Page 15)	Without sneeze guard construction (optional, see Page 15)	Without sneeze guard construction (optional, see Page 15)	Without sneeze guard construction (optional, see Page 15)
	Smooth, continuous top surface	Smooth, continuous top surface	Lowered top surface, open on server side, designed as placement niche and made of CNS	Lowered top surface, open on server side, designed as placement niche and made of CNS
	Customer-side, fold-down tray slide made of CNS round tube (upper edge approx. 885 mm)	Customer-side, fold-down tray slide made of CNS round tube (upper edge approx. 885 mm)	Customer-side, fold-down tray slide made of CNS round tube (upper edge approx. 885 mm)	Customer-side, fold-down tray slide made of CNS round tube (upper edge approx. 885 mm)
	Side faces and long-side panel powder-coated in "stone-grey" (RAL 7030)	Side faces and long-side panel powder-coated in "stone-grey" (RAL 7030)	Side faces and customer-side panel powder-coated in "stone-grey" (RAL 7030)	Side faces and customer-side panel powder-coated in "stone-grey" (RAL 7030)
	Four twin steering castors (dia. 75 mm), two of which have locking brakes	Four twin steering castors (dia. 75 mm), two of which have locking brakes	Four twin steering castors (dia. 75 mm), two of which have locking brakes 2x 230 V Schuko electrical outlets, built in to the placement niche	Four twin steering castors (dia. 75 mm), two of which have locking brakes 3x 230 V Schuko electrical outlets, built in to the placement niche
Accessories/Options	See overview Page 14/15	See overview Page 14/15	See overview Page 14/15	See overview Page 14/15
Dimensions L x W x H approx. (mm)	1254 x 770 x 900 mm W = with folded-down tray slide (on one side)	1594 x 770 x 900 mm W = with folded-down tray slide (on one side)	1254 x 770 x 900 mm W = with folded-down tray slide (on one side)	1594 x 770 x 900 mm W = with folded-down tray slide (on one side)
Connected load	—	—	400 V / 3N PE / 16 A max. 11 kW	400 V / 3N PE / 16 A max. 11 kW
Material	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface
	Thin sheet galvanised on both sides (powder-coated)	Thin sheet galvanised on both sides (powder-coated)	Thin sheet galvanised on both sides (powder-coated)	Thin sheet galvanised on both sides (powder-coated)
Order No.	573 077	573 078	573 079	573 080

accessories




Illustration	Model Designation	Temperature range Equipment	Exterior / Interior dimensions W x D x H Weight	Rating / conn. load	For BASIC LINE models	Order No.
	AKV-S 116-KL Attached refrigeration showcase 4 serving doors on guest side	Temperature range: +6 °C to +12 °C at +32 °C ambient temp. and 60 % rel. humidity Refrigeration unit compartment on operator side on left (intake side = guest side, exhaust side = serving side)	1110 x 508 x 550 mm 800 x 450 x 455 mm Insertion dimensions with open sliding door (W x H): 380 x 450 mm approx. 86 kg	220–240 V 1N PE 16 A 50 Hz 0.185 kW	BASIC LINE N-3	573 207
not shown	AKV-S 146-KL Attached refrigeration showcase 4 serving doors on guest side	Thermostat with digital temperature display Automatic defrosting and condensed water evaporation Two sliding doors on operator side Lighting	1410 x 508 x 550 mm 1100 x 450 x 455 mm Insertion dimensions with open sliding door (W x H): 530 x 450 mm approx. 96 kg	220–240 V 1N PE 16 A 50 Hz 0.185 kW	BASIC LINE N-4	573 208
	AKV-S 147-KL Attached refrigeration showcase 6 serving doors on guest side		1410 x 508 x 700 mm 1100 x 450 x 605 mm Insertion dimensions with open sliding door (W x H): 530 x 600 mm approx. 106 kg	220–240 V 1N PE 16 A 50 Hz 0.24 kW	BASIC LINE N-4	573 209

Illustration	Designation Design	For BASIC LINE models
	Sneeze guard, on guest side , made of ESG safety glass, bridge attachment made of CNS, pass-through height 275 mm	all BASIC LINE
	Sneeze guard, on operator side , made of ESG safety glass, pass-through height 275 mm (can only be ordered in combination with sneeze guard, lighting shelf, heating shelf or lighting/heating shelf)	all BASIC LINE
not shown	Lighting shelf CNS, with fluorescent tubes, with sneeze guard on guest side made of ESG safety glass, pass-through height 275 mm, power consumption increased by 0.03 kW*	BASIC LINE SK BASIC LINE UK BASIC LINE N
	Heating shelf CNS with 3 individually switchable ceramic radiators (250 W each), with sneeze guard on guest side made of ESG safety glass, pass-through height 275 mm, power consumption increased by 0.75 kW*	BASIC LINE W BASIC LINE N BASIC LINE EN
	Lighting for heating shelf Lighting with 2 low-voltage halogen lamps (20 W each), swivelling, power consumption increased by 0.04 kW,* can only be ordered in combination with heating shelf	BASIC LINE W BASIC LINE N BASIC LINE EN

* For a total power consumption of the BASIC LINE buffet of more than 3.6 kW, the buffet generally has a connected load of 400 V /3N PE.

accessories

Illustration	Designation Design		For BASIC LINE models
	Lighting and heating shelf CNS with 3 individually switchable ceramic radiators (250 W each), 2 low-voltage halogen lamps (20 W each), with sneeze guard on guest side made of ESG safety glass, pass-through height 275 mm, power consumption increased by 0.8 kW *		BASIC LINE W BASIC LINE N BASIC LINE EN
	Tray slide CNS round tube, fold-down, at normal height (885 mm) or at reduced height (785 mm) for children's catering	on guest side	all BASIC LINE
		on operator side	
not shown	Side shelf CNS round tube, on left/right-hand short end , fold-down, at normal height (885 mm) or at reduced height (785 mm) for children's catering		all BASIC LINE
	Additional socket outlets two socket outlets with 230 V Schuko each, power consumption increased by 2 x 3.5 kW/400 V/3N PE,* for connecting peripheral devices		all BASIC LINE
	Heatable underframe with 2 hinged doors, temperature range: +30 °C to +85 °C, capacity: 2 x GN 1/1, max. depth: 55 mm, power consumption increased by 0.5 kW *		BASIC LINE W
	Temperature display digital temperature display for heatable underframe, can only be ordered in combination with heatable underframe		BASIC LINE WU
	Base bottom CNS, for adjusting BLANCOTHERM BLT 420 K / KBUH / KBRUH		BASIC LINE W BASIC LINE SK BASIC LINE N BASIC LINE EN
	Module connectors for fixed connection of two buffets		all BASIC LINE
	Underframe coating side faces and panels powder-coated in colours of BLANCO BASIC LINE		all BASIC LINE
		Front panelling , thin sheet, galvanised on operator side, powder-coated in colours of BLANCO BASIC LINE	on guest side
on operator side			BASIC LINE W BASIC LINE SK BASIC LINE UK BASIC LINE N BASIC LINE EN
Front panelling , particle board, coated with RESOPAL laminated sheet material "Plain Colours" or "Woodgrains", with two handle grips when mounted on operator side		on guest side	all BASIC LINE
		on operator side	BASIC LINE W BASIC LINE SK BASIC LINE UK BASIC LINE N BASIC LINE EN
not shown	Slatted shelves CNS, for cooling bottled beverages		BASIC LINE SK BASIC LINE UK
	Feet CNS		all BASIC LINE

* For a total power consumption of the BASIC LINE buffet of more than 3.6 kW, the buffet generally has a connected load of 400 V /3N PE.

The BLANCO Professional Group: Fourfold market-orientated, simply sound.

BLANCO Professional concentrates on the needs of professional target groups with its four business units Catering, Medical, Industrial and Railway.

Whether it's for commercial kitchens and the catering industry, for clinics and medical practices or for customers from industry – BLANCO Professional develops and produces high quality products which are market leaders in many areas.

At BLANCO Professional, people take centre stage.

BLANCO Professional is committed to ecological and social objectives. We document this dedication in our sustainability report and our corporate and environmental guidelines. As a member of the Caux Round Table, we are committed to observing ethical business principles.

All of BLANCO Professional divisions have DIN EN ISO 9001:2008 certification, guaranteeing a high standard of reliability and customer orientation.

For many years, CATERING has set standards in the catering industry with innovative developments, proven product quality and excellent service.

The results are sensible solutions that enable efficient, quality-conscious kitchen and catering management.

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